

Frederiks

neighbourhood kitchen & bar

SUNDAY MENU

SERVED 12PM-8PM

FRED'S FAMOUS SUNDAY ROAST

2 Courses 16.95 or 3 Courses 19.95*

STARTERS

5.00 each

Fresh Soup of The Day, Rustic Bread (ve)

Chicken Liver Pate, Onion Chutney & Crostini's

Smoked Haddock Fishcakes

Halloumi, Red Peppers, Pesto (v)

Hummus, Mixed Olives & Pitta (ve)

Meatballs & Vodka Arrabbiata

MAINS

Roast Chicken, Sage & Onion Stuffing 12.00

Slow Cooked Lamb, Mint Sauce 13.00

12 Hour Slow Roasted Beef Brisket 13.00

Mushroom & Spinach Nut roast (v) 11.00

Trio of Meats - Chicken, Beef & Lamb *excluded from offer 19.95

All served with Yorkshires, roasted potatoes, roasted root veg, seasonal greens & gravy

DESSERTS

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce (v) 6.00

Rich Chocolate Torte, Sweet Marscarpone (v/gf) 6.00

Burnt Orange Tiramisu (v) 6.00

Ice Cream (ve available) 3.00

Eton Mess (v) 5.00

Warm Chocolate Brownie, Ice Cream (v) 6.00

Ask your server for the cocktails menu

SPLASH ON A SPRITZ

7.50 each

Aperol Spritz

Aperol, Prosecco, Soda, Orange Slice

Parma Spritz

Briotett Violet, Violet Syrup, Soda, Prosecco

Elderflower

St Germain, Lemon Twist, Soda, Prosecco

Blood Orange

Solerno, Apricot, Blood Orange, Soda, Prosecco

SIDES

3.50 each or 2 for 6.00

Seasonal Greens (ve/gf)

Roasted Potatoes (ve/gf)

Stuffing Balls (v)

Yorkshire Puddings (v)

Cauliflower Cheese (v)

Pigs in Blankets

DIGESTIF

Espresso Martini 7.50

Old Fashioned 8.00

Negroni 7.50

Baileys on Ice 4.00

Limoncello 4.00

Remy Martin VSOP 4.70

Allergies, dietary requirements or preferences:

Please let the server know if you have allergen or dietary requirements. All our dishes are prepared in the kitchen where nuts are used and we cannot guarantee that they are free from allergens